



Hello!

I am Mrs. A. McCoy- teacher of Food preparation and Nutrition at Cranbourne.

We follow *AQA*, where we learn about food science and how it affects the food we eat, how we can adapt food to suit various lifestyle choices and health conditions.

We have regular practical sessions where students can showcase the various skills they have practiced by creating show stopping dishes.

At *GCSE* students will have an opportunity to conduct a food science experiment and produce a three course meal, which will account for 50% of their grade.

The remaining 50% will cover their exam theory.

Topics we look at: Nutrition and Health, food science, food safety, food choices and food provenance.

I look forward to seeing you in my class!

Cheese challenge! Can you guess what kind of cheese is in each picture?

1



2



3



4



5



6



7



8



How many did you get right?

- ▶ 1- Stilton
- ▶ 2- Edam
- ▶ 3- Emmental
- ▶ 4- Casu Marzu
- ▶ 5- Brie
- ▶ 6- Halloumi
- ▶ 7- Cheddar
- ▶ 8- bouche de chevre (goat's cheese)

Cheese challenge 2!

- ▶ Pick a cheese, doesn't have to be one from the previous slides and make a fact file about that cheese!
- ▶ Include information on where it originates, how it is made and one dish that uses it!
- ▶ Your fact file can be on powerpoint, word or publisher. You can do it by hand and send a picture in!
- ▶ Email your fact file to: a.mccoy@cranbourne.hants.sch.uk

